Mustard Green with Mushroom and Duck Soup

Ingredients:

Duck	1/2
Dried Mushrooms	3
Mustard Green	1
Water	10 cups
Salt	some

Steps:

1. Clean the duck.
2. Chop the duck into large pieces
3. Blanch the duck in boiling water. Set aside.
4. Soak the mushrooms.
5. Cut the mushrooms into 4 pieces.
6. Cut the mustard green into large pieces.
7. Add water and all the ingredients into the pot.
8. Bring to boil over high heat.
9. Simmer for 1 hour.
10. Season with salt.

Tips:

Cut the mustard green into 2 to 3 inches pieces, as to avoid the vegetable being too soft or mashy through the cooking process.

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